Revised 2024/3/31

USA Tour in Chicago 2024



Cloud Gate at Millenium Park

June 3,4 & 5

by cooperation with

Kevin Dunn

JAPANESE FOOD SERVICE EXECUTIVES USA TOUR 2024 OBJECTIVES

*Impact of COVID 19

Learn how the USA Companies have evolved and overcome the last Four years of Covid19

*McDonald's Operations management

Learn how McDonald's has developed their new Franchise business Model

*Food and Equipment in Manufacturing

Learn how new management systems and processes, including HACCP, has changed manufacturing plants and their operating platforms

*Impact of how new Technology is changing how the USA does business
Learn about specific examples of how technology is being used to improve organizations and their ability to deliver the new customer expectations

*Best Practices sharing

Japanese and American companies will share new ideas and technologies, fostering global awareness and teamwork

The Schedule USA Tour 2024 in Chicago

June 3 & 4, 2024

3rd :17:30 Welcome Reception at Embassy Suites Atrium(Hotel 2nd floor)

4th: 8:00 Tour Opening Meeting at Hotel lobby floor GM Embassy Suites: Leonel Vilchez
Our Guest- Mike Perrino & Karen Gleason: Perrino & Associates

9:00 Bus to OFI: OLAM FOOD INGREDIENTS "INTROS 1"

10:00 Meet w/ Bill Flack, Donna Quinn & Chef Jill Houck OFI

11:30 Bus To McDonald's

12:00 McDonald's HQ Flagship: Nick Karavantis-Franchisee

13:30 McDonald's HAMBURGER UNIVERSITY:

Meet w/ Shannon Mullvaney: H.U. Dean"McD Brand Store"

w/ Josh Jones: Director MCOPCO "Training" w/ Michael Bullington: "McD Historian"

15:00 Bus to MIDDLEBYS "PROTEIN INNOVATION CENTER "INTROS 2" w/ PJ Samson: President, Dave Brewer: Ex-COO MIDDLEBYS

17:30 Back to HOTEL / Hotel Manager's Reception

19:00 Dinner at Gibsons Bar & Stakehouse GM: Spenser Tuzzo Riverside Casino Option(1.5Miles from Gibson's by Taxi)



The Schedule USA Tour 2024 in Chicago June 5, 2024

5th: 8:00 Meet in Hotel Lobby

8:30 Bus to OSI: West Chicago Plant "BEST PRACTICES 1"

9:30 Meet w/ Dave Mcdonald: President & Pete Rose OSI

11:30 Lunch & Tour at WAHLBURGERS St. CHARLES, IL Meet w/ Sue Reynolds, Mayor Vitek WAHLBURGERS

13:30 Bus to AMAZON FRESH Naperville, IL

Meet w/ Tracy Galindo & Felix Villa: Global Brand and Export Development

15:00 Bus to COSMC Prototype McDonald's "BEST PRACTICES 2"
Bolingbrook McDonald's GM: Randy Jones

16:30 PORTILLO'S Prototype Drive Thru

17:30 Back to HOTEL

19:00 Farewell Dinner at BUB CITY GM:Patrick Padiak
Pete's Dueling Piano Bar Option :See Map & walk



USA Organizations Profile



USA Tour 2024



Global Brand and Export Development 5th June



- Created to provide Focused, Best-in-Class Sales & Marketing Solutions to performance driven brands
- We have over 150 years of Leadership Experience in the Natural/Speciality, Multi-Cultural, Export and Alternative Channels
- Strong ethical standards with complete transparency
- 10% of our net profits are given to the less fortunate
- Global is a National Minority Certified Company

Olam Food Ingredients (OFI)



Olam Food Ingredients (OFI), formerly known as Olam Food Ingredients, is a global leader in providing naturally good food and beverage ingredients and solutions.

They specialize in raw materials and ingredient platforms that are globally recognized, including cocoa, coffee, dairy, nuts, and spices12. Their focus is on creating products that are not only delicious but also healthy, traceable, and sustainable.

McDonald's

Why McDonald's?

For community-minded individuals willing to put in the work and inspired to delve into every aspect of the business, McDonald's has the established framework for success. Our resources are unmatched, and the McDonald's franchise model is the best in the world.

Explore what sets us apart, with our values at the foundation



Middleby Protein Innovation Center

Global manufacturing, sales and support meet increasing demands for advanced technologies in food production. Innovative, best-in-class equipment solutions for both high volume and smaller producers. We cover processes from raw material preparation and production to product packaging for retail and food service applications.



GLOBAL

OSI Group

As a premier global food provider, the OSI Group partners with the world's leading foodservice and retail food brands to provide concept-to-table solutions that delight consumers around the globe.

With the infrastructure and financial resources of one of the largest privately held food providers, we offer you extensive capabilities to source, develop, produce and distribute

custom food solutions anywhere in the world.





CosMc's McDonald's

From the creators of McDonald's comes a new restaurant chain called CosMc's, whose first location opened in Bolingbrook, IL back in December 2023. Named after a six-armed McDonaldland alien mascot that once graced ads in the '80s and '90s, CosMc's is not your typical burger-and-fries fast-food restaurant; instead, it focuses on "out-of-this-world" beverages like "Galactic Boosts", specialty lemonades, slushes, and a variety of coffee drinks. While the chain currently only has one location in Illinois, CosMc's will soon expand to 10 more restaurants in Texas by the end of 2024.

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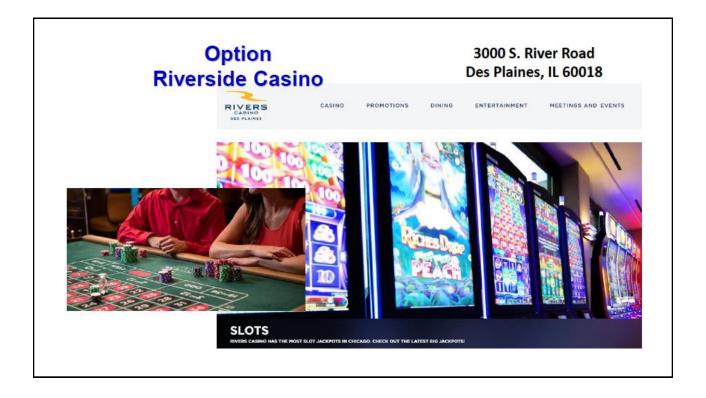


Restaurants & Hotel Plan



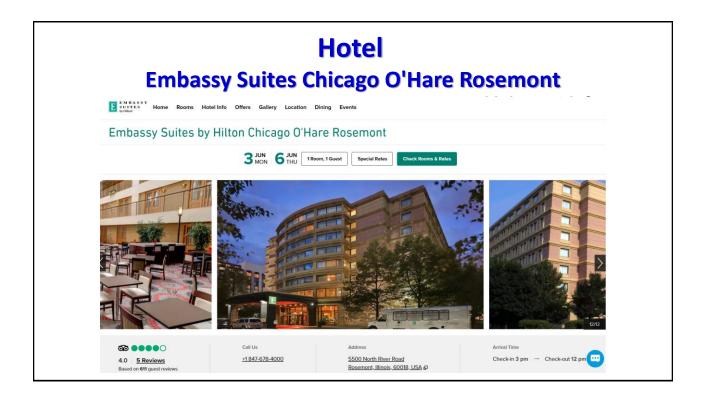
USA Tour 2024













Personal profile



Personal profile

Kevin Dunn

Collaborator with Motoshige Togo

Kevin Dunn

Prior to establishing his own company, Kevin capped a more than 25-year career with McDonald's Corporation, retiring as President of a Division that encompassed 525 franchisees, over 2,600 restaurants serving a combined total of 2.8 million customers every day, 150,000 staff and restaurant employees, and over \$4 billion in annual sales. Kevin is an adjunct professor at Roosevelt University in Chicago, where for many years he has taught the graduate-level business course "Leadership in Hospitality". He is also a guest lecturer at numerous Universities, and has facilitated workshops at Northwestern University for with their entrepreneur groups. He is a respected speaker on character as a defining attribute of the inspired leader.

Personal profile

Motoshige Togo

Sponsor & Coordinator with Kevin Dunn



Quality Rescue Corporation

Motoshige Togo

We support you to create safe & secure Food Quality Assurance System

Quality Rescue Corporation supports food industries to make visible food safety system in order to achieve the

traceability from Farm to Table.

We pursue food safety management system with HACCP.

http://qualityrescue.com/index.html

USA Tour in Chicago 2024 Thank you so much!



Cloud Gate at Millenium Park